Amendment to the Claims

1. **(Currently amended)** A method for making an isomalto-oligosaccharide grain composition said method comprising:

(a) contacting a ungelatinized ~~grain containing a~~ starch in grain (insoluble starch) with a maltogenic enzyme and a starch liquefying enzyme to produce maltose;

(b) contacting said maltose with a transglucosidic enzyme, wherein said steps (a) and step (b) occur at a temperature less than or at a starch gelatinization temperature; and

(c) obtaining a grain composition having an enzymatically produced isomalto-oligosaccharide, wherein said oligosaccharide is obtained from said grain.

2. **(original)** The method according to claim 1, wherein said steps (a) and (b) occur concurrently.

3. **(Currently amended)** The method according to claim 1, further comprising the step of drying said ~~grain composition~~ isomalto-oligosaccharide with and without separating insoluble solids.

4. **(original)** The method according to claim 1, wherein said grain is selected from the group consisting of wheat, rye, barley, and malt.

5. **(original)** The method according to claim 1, wherein said grain is selected from the group consisting of millet, sorghum and rice.

6. **(original)** The method according to claim 1, wherein said maltogenic enzyme is a beta amylase.

7. **(original)** The method according to claim 1, wherein said maltogenic enzyme is endogenous to said grain.

8. **(Currently amended)** The method according to claim 1, wherein said starch liquefying enzyme is an alpha amylase ~~derived~~ obtained from a Bacillus.

9. **(Currently amended)** The method according to claim 8, wherein said starch liquefying enzyme is ~~derived~~ obtained from *Bacillus licheniformis* or *Bacillus stearothermophilus*.

10. **(original)** The method according to claim 1, wherein said transglucosidic enzyme is a transglucosidase.

11. **(Previously presented)** The method according to claim 10, wherein said transglucosidase is obtained from Aspergillus.

12. **(original)** The method according to claim 11, wherein said Aspergillus is Aspergillus niger.

13-17 **(cancelled)**

18. **(Previously presented)** A method according to claim 1, wherein said isomalto-oligosaccharide is further purified.

19. **(Previously presented)** The method of claim 1, wherein said isomalto-oligosaccharide is used as a food additive.

20. **(Previously presented)** The method of claim 1, wherein said isomalto-oligosaccharide is used in a flour composition.

21. **(Previously presented)** The method of claim 1, wherein said isomalto-oligosaccharide is used in an oral rehydration solution.

22. **(Currently amended)** The method of claim 1, wherein said temperature is 0-30°C less than ~~or at a~~ the starch gelatinization temperature of said grain ~~is from about 50°C to 100°C~~.

23. **(Currently amended)** The method of claim 1, wherein said temperature less than or at a starch gelatinization temperature is from about 40-50°C ~~60°C to 80°C~~.

24. (**New**) The method of claim 1, wherein said temperature less than or at a starch gelatinization temperature is from about 50-75°C.

25. (**New**) The method of claim 1, wherein said temperature less than or at a starch gelatinization temperature is from about 55-70°C